

Louisiana Conservationist

1999 Calendar

Dedicated to the conservation and restoration of Louisiana's natural resources. Published by the Information and Education Division of the Louisiana Department of Wildlife and Fisheries.





Louisiana Conservationist
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The 1999 Louisiana Conservationist Calendar is a celebration of the culinary excellence found throughout the State. Renowned for its abundance and variety of wild game and fish, Louisiana also boasts of many talented and accomplished chefs. From exotic recipes specializing in alligator and nutria to those as traditional as oysters and redfish, this calendar offers a superb mixture of flavors and ingredients designed by twelve of Louisiana's finest chefs.

If the recipes are not enough for the culinary artist in your home, then try the Official Louisiana Seafood & Wild Game Cookbook. It normally sells for \$14.95, but for a limited time, both the calendar and the cookbook can be purchased together for \$19. That's a great deal! A great gift for birthdays and special events. Order forms can be found in the merchandise brochure stapled in the middle of the calendar.

We hope you enjoy the images and recipes in this year's calendar. Recipes for each of the featured entrees are included at the back of the calendar. Bon appetit!

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Louisiana Conservationist

1999
Calendar

Dedicated to the conservation and restoration of Louisiana's natural resources by the Conservation and Education Division of the Louisiana Department of Wildlife and Fisheries.



Sunday Monday Tuesday Wednesday Thursday Friday Saturday

Oyster Pan Roast CHEF GUS MARTIN <i>Palace Cafe</i>	December S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31	February S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28	Resident Great Horned Owls nesting.	Crappie appear in river channels at Faldab Bend.	Striped bass migrate up the Mississippi and Atchafalaya rivers.	Red berries persist on dormant deciduous holly and yucca.	Plant native trees and shrubs this month.	Clean and repair Purple Martin nest boxes.	Early nesting Wood Ducks search for tree cavities.	Gift subscriptions to Louisiana Conservationist are very affordable.	Peak waterfowl numbers in coastal Louisiana.
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CHEF GUS MARTIN <i>Palace Cafe</i>	Bald eagles begin nesting. Report sighting to LDWF.	Dove season closes.	Large schools of crappie congregate in deep water.	White-fronted goose season closes.	Peck number of Canada Geese in southmost rice fields.	Peak number of Canada Geese in southmost rice fields.	Peak number of Canada Geese in southmost rice fields.	Peak number of Canada Geese in southmost rice fields.	Peak number of Canada Geese in southmost rice fields.	Peak number of Canada Geese in southmost rice fields.	Peak number of Canada Geese in southmost rice fields.
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CHEF TOM WEAVER <i>Christian's Restaurant</i>	New Moon Duck season closes in east and west zones.	NEW MOON Duck season closes in east and west zones.	MARCH LUTHER KING JR. DAY	White-fronted goose season closes.	Peck number of Canada Geese in southmost rice fields.	Peck number of Canada Geese in southmost rice fields.	Peck number of Canada Geese in southmost rice fields.	Peck number of Canada Geese in southmost rice fields.	Peck number of Canada Geese in southmost rice fields.	Peck number of Canada Geese in southmost rice fields.
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CHEF TOM WEAVER <i>Christian's Restaurant</i>	Full Moon	Full Moon	Full Moon	Full Moon	Full Moon	Full Moon	Full Moon	Full Moon	Full Moon	Full Moon
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CHEF TOM WEAVER <i>Christian's Restaurant</i>	Full Moon Woodcock season closes. Archery deer season closes.	Full Moon Woodcock season closes. Archery deer season closes.	Full Moon Woodcock season closes. Archery deer season closes.	Full Moon Woodcock season closes. Archery deer season closes.	Full Moon Woodcock season closes. Archery deer season closes.	Full Moon Woodcock season closes. Archery deer season closes.	Full Moon Woodcock season closes. Archery deer season closes.	Full Moon Woodcock season closes. Archery deer season closes.	Full Moon Woodcock season closes. Archery deer season closes.	Full Moon Woodcock season closes. Archery deer season closes.
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January 1999

L O U I S I A N A C O N S E R V A T I O N I S T



	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Redfish Courtbouillon		1	2	3	4	5	6
		Repair turtle traps.	GROUNDHOG DAY	Opposoms give birth this month.	Clean and repair Eastern Bluebird nest boxes.		
CHEF TROY BROCATO	7	8	9	10	11	12	13
			GAUL STURGEON enter rivers to find suitable spawning habitat.	FULL MOON	White bass begin spawning.	Over-wintering waterfowl begin migration northward.	Sac-a-lait schools breaking up. Armadillos give birth this month.
Prudhomme's Cajun Cafe	14	15	16	17	18	19	20
		PRESIDENT'S DAY Spring floods rejuvenate wetlands.	MARDI GRAS NEW MOON	ASH WEDNESDAY Edible wild greens can be gathered in fallow fields.	Bright golden blossoms of yellow top blanket fields and roadsides.	Big largemouth bass biting on coverfish at Toledo Bend.	Quail and rabbit seasons close.
	21	22	23	24	25	26	27
		Purple Martins appear. Trophy bass fishing on False River. Swan goose season closes.					
	28						
						January	March
						S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31	S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31

February 1999

L O U I S I A N A C O H S E R V A T I O N I S T



Sunday Monday Tuesday Wednesday Thursday Friday Saturday

Grilled Dove
with Sour
Cranberry
Sauce

CHEF
DAVID
CROUSILLAC

Baton
Rouge
Country
Club

	1	2	3	4	5	6
	Large spawning-sized black drum enter estuaries.	FULL MOON Largemouth bass begin nesting.		Wood Duck broods begin to appear.		Pink shrimp appear in Chandeleur Sound.
7	8	9	10	11	12	13
		Coastal migratory species such as Florida pompano and Spanish mackerel begin arriving.	Mottled Ducks begin nesting.			Turkey courtships begin.
14	15	16	17	18	19	20
Clean and hang hummingbird feeders.	Eastern Bluebirds begin building nest.		St. Patrick's Day NEW MOON	Peak Wood Duck nesting.		
21	22	23	24	25	26	27
FIRST DAY OF SPRING.		Largemouth bass begin to spawn.		Northern Florida Warblers return from wintering grounds in Caribbean and Central America.		
28	29	30	31			
PLUM SUNDAY Tubular red and yellow flowers of red buckeye visited by hummingbirds.		Fog season closes.	FULL MOON		February S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28	April S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30

March 1999

L O U I S I A N A C O N S E R V A T I O N I S T



**Boudin-stuffed
Quail with Fig
Sauce**

**CHEF
SUSAN
SPICER**

**Bayona's
Restaurant**

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
<p>March S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31</p> <p>EASTER DALLAS SWING TIME Brons</p>	<p>May S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31</p>	<p>Striped bass artificial spawning begins at Toledo Bait Hatchery.</p>	<p>Rare lady slipper orchids flower in mature hardwood forests in central and north Louisiana.</p>	<p>Peak ingress of broom strips just larvae into Catahoula Lake.</p>	<p>GOOD FRIDAY Louisiana state wild flower, the giant blue iris, blossoms in southern marshes.</p>	<p>Rare Swallow-tailed Kites return to the Pearl River Basin to nest.</p>
<p>4</p> <p>CHEF SUSAN SPICER</p>	<p>5</p>	<p>6</p>	<p>7</p>	<p>8</p>	<p>9</p>	<p>10</p>
<p>11</p> <p><i>A life jacket is your friend for life. It won't work if you don't wear it.</i></p>	<p>12</p> <p>Commercial menhaden season opens.</p>	<p>13</p> <p>Osprey begin nesting in south Louisiana.</p>	<p>14</p>	<p>15</p>	<p>16</p> <p>NEW MOON Mottled duck broods appear.</p>	<p>17</p> <p>Peak numbers of neotropical migratory birds return to Louisiana from Central South America.</p>
<p>18</p>	<p>19</p>	<p>20</p> <p>Purple Gallinules arrive from South and Central America to begin nesting.</p>	<p>21</p> <p>Alligator snapping turtles begin laying eggs.</p>	<p>22</p> <p>Male alligators bellow in the marshes.</p>	<p>23</p>	<p>24</p>
<p>25</p>	<p>26</p> <p>Most Wild Turkey hens are on the nest.</p>	<p>27</p>	<p>28</p> <p>Peak crappie spawn at Toledo Bend.</p>	<p>29</p>	<p>30</p> <p>FULL MOON</p>	<p>31</p>

April 1999

L O U I S I A N A C O N S E R V A T I O N I S T



	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	
Pecan Crusted Bass with Grapefruit buerre	April S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30	June S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30				1	
	Plan ahead for Father's Day. Gift subscriptions to the Louisiana Conservationist are great gifts.	Bluegill begin to bed up in southern parishes.	Time to pick red mulberries	Brown Pelican nesting in full swing. Wild Turkey hatch under way.	Burn longleaf stands to manage for pine snakes.		Beginning of summer-long spawning of spotted scarout.
CHEF MICHAEL LOUPE	MOTHER'S DAY	Common water snakes become nocturnal for rest of summer.	Deerberries ready for picking.			NEW MOON Loggerhead turtles nesting on Cinnabear Islands.	
	2	3	4	5	6	7	8
Casino Rouge	9	10	11	12	13	14	15
	Alligators breed.			Historical time of natural lightning fires in piney woods.	Plant broomtop miller fields for dices.		22
16	17	18	19	20	21	22	
23	24		Peak bullfrog breeding activity.	Wild blueberries ripening in piney woods.		29	
30	31	MEMORIAL DAY (observed)		27	28	29	

May 1999





LOUISIANA Conservationist

Your Window to the Outdoors

Louisiana Conservationist Gift Set

Get both *Louisiana's Official Seafood & Wild Game Cookbook* and the *1999 Louisiana Conservationist Calendar* for only **\$19**.



A beautiful spiral bound collection of over 450 time-tested recipes with full color photographs. Dishes ranging from crawfish to alligator. The perfect gift for any sportsman or gourmet cook. **\$15**

Twelve months of beautiful, full color photographs and recipes from some of Louisiana's finest chefs. Also includes wildlife facts and important dates. **\$7**

*Save by purchasing both as a gift set for only \$19.
Gift set offered for a limited time.*

Limited Edition

Trout & Bird Knife Limited Edition

Classic, collectors style. Serially numbered only **100 available**. Unique buffalo scale handle with pewter bass emblem. Four inch stainless steel blade. Made by Louisiana knife maker Michael Sanders. **\$110**



Trout & Bird Knife
Classic, working style
Micarta® no-slip grip handle.
Four inch handle, bead blasted
blade with LDWF
logo. Made by
Louisiana knife maker
Michael Sanders.
\$80

Cowhide sheath included with each style.

Great Gift Ideas

Sportsman's Paradise T-shirts & Caps

100 percent cotton, preshrunk, silk screened with Sportsman's Paradise. Teal green, khaki, white (not shown) S,M,L,XL \$15

Five panel caps in light weight distressed cotton. Embroidered with Louisiana Sportsman. khaki/green, khaki/blue. \$12.95



Antiqued Pewter Pins

Hand crafted pewter pins in two sizes. Full size pins average 2" x 1".

Mini pins average 3/4" x 1/2". Each full size pin has two clasps.

Specify number and name when ordering.



1 - \$6.00 each

2 - \$5.50 each

3 or more - \$5.00 each

100 Channel catfish
111 Sunfish
113 Black Crappie
140 Bass
141 Largemouth bass
152 Paddlefish
201 Sailfish
203 Dolphin fish
204 Shark
207 Striped bass
209 Tarpon
211 Speck (weakfish)
217 Swordfish
219 King mackerel
222 Flounder
227 Redfish
269 Sea horse
301 Pheasant

304 Woodcock
308 Turkey (flying)
312 Woodduck (decoy)
321 Mallard
322 Woodduck
326 Turkey
329 Bobwhite
331 Bald eagle
333 Eagle
342 Pelican
345 Great blue heron
350 Hummingbird
351 Dove
360 Horned owl
361 Snowy owl
372 Blue jay
402 White-tail deer
405 Black bear
414 Otter

416 Armadillo
418 Wolf
421 White-tail (8 pt.)
425 Wild Boar
426 Mountain Lion
475 Dolphin (porpoise)
499 Bat
527 Crawfish
530 Lobster
531 Crab
532 Shrimp
570 Tiger Swallowtail
571 Luna moth
590 Frog
591 Tree frog
600 Alligator
607 Sea turtle
Bass fisherman
Canoe

Mini Pins

1 - \$3.00 each

2 - \$2.50 each

3 or more - \$2.25 each

M100 Catfish
M140 Bass
M304 Woodcock
M320 Canada goose
M321 Mallard
M326 Turkey

M329 Quail
M333 Eagle
M400 Buck head
M405 Bear
M420 Buck (jumping)

M530 Lobster
M532 Shrimp
M531 Crab
M600 Alligator
M702 Arrowhead

Sportsman's Paradise Sweatshirt

Fleece-lined for extra warmth with two buttoned collar. Available in heather gray, with the Sportsman's Paradise logo. M,L,XL,XXI \$30



Sportsman's Paradise Cardigan

Fleece cardigan with four button front and two pockets. Off-white or navy. One size fits all. \$30



Sportsman's Paradise Denim Shirts

100 percent cotton, stonewashed denim sports shirts. Button-down, embroidered with Sportsman's Paradise. S,M,L,XL Long Sleeve \$35 Short Sleeve \$32



Sportsman's Paradise Polo Shirts

Pique knit, 100 percent cotton, two button polo. White with green collar, navy with green collar and green with navy collar. M,L,XL,XXL \$30



Hand-crafted Antler Pen Gift Sets

Skillfully hand-crafted from shed antlers, no two are alike. Two styles are offered: single twist, small ballpoint and double twist, large ballpoint. Both pens use standard refills. Each comes in an exquisite rosewood box laser engraved with the Louisiana Department of Wildlife and Fisheries logo.

Small antler pen **\$65**
 Large antler pen **\$80**

(Price includes rosewood box.)



Deluxe Note Pad Holder

Quality vinyl pad holder includes 8 1/2" x 11" lined pad. Features metal corners and inside pockets. Gold embossed Wildlife and Fisheries and Louisiana Conservationist logo. **\$10**



Handmade Sterling Silver & Gar Scale Earrings

This unique piece of jewelry is hand crafted by a Louisiana jeweler. Each pair are fitted with sterling silver and crafted from highly polished alligator gar scales. **\$25**



Rosewood Pen

Quality crafted rosewood pen engraved with Louisiana Department of Wildlife & Fisheries. A perfect compliment to the Deluxe Note Pad Holder. Black velvet sheath included. **\$15**



Clearance Specials 30% Discount

BELT BUCKLES

Inlay **\$27.00** Brass **\$12.50**

Two sizes: Large 2" x 3" Small 2" x 1 1/4"
 (Regular prices listed)



Louisiana Conservationist Shirts & Caps

Shirts 100 percent cotton, preshrunk, silk screened with the official "Louisiana" print. **\$15** (S,M,L,XL Ecru, black, white, stonewashed green)

Embroidered, six panel caps. Adult and youth sizes. **\$10**
 Khaki/khaki (adult & youth), green/green (adult & youth), off white youth only.

Maps, Posters ...

Louisiana Conservationist Magazine



Published six times a year with 40 pages of full color photographs and informative articles on fishing, hunting and outdoor activities.

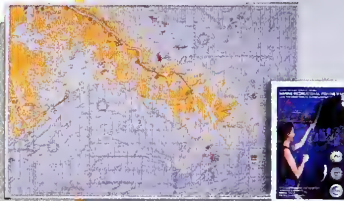
Subscription Rates:
 1 year (6 issues) **\$10**
 2 years (12 issues) **\$18**
 4 years (24 issues) **\$30**

(Special order form enclosed.)



Marine Recreational Fishing Maps

Six full color maps indicates offshore/inshore rig locations, launches, marinas, fishing tips and species identification.



- #1 Venice to Fourchon
 - #2 Fourchon to Point Au Fer
 - #3 Lake Pontchartrain to Chandeleur Sound
 - #4 Sabine Pass to White Lake
 - #5 White Lake to Atchafalaya Bay
 - #6 Texas/La. coast to La./Mississippi coast.
- Specify map number and choice of rolled or folded. **\$11.00** Rolled **\$12.00** Rolled

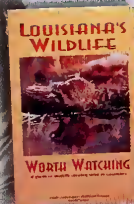
Louisiana Wildlife & Fisheries Posters

Seven posters available: waterfowl, freshwater fish, offshore fish, saltwater fish, snakes, amphibians, turtles.
 Any combination: 1-2 posters **\$4.00** each
 3-6 posters **\$3.50** each
 7 or more **\$3.00** each

and Books

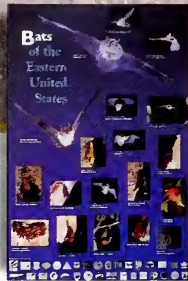
Louisiana's Wildlife Worth Watching \$8.00

A guide to wildlife viewing sites in Louisiana. Detailed directions with available facilities listed for each site.



Bats of Eastern United States

Full color photographs with scientific and common names. Bat facts listed on the back. Bat house instructions included. **\$2.50**



Louisiana Backyard Wildlife Management \$5.00

A fully illustrated book on how to attract wildlife to your backyard.



Snakes of Louisiana \$4.00

Descriptions and photographs listing venomous and nonvenomous snakes in Louisiana.



Atchafalaya Basin Map

Detailed drawing of the basin including the Atchafalaya Delta Wildlife Management Area. Specify folded or rolled.
\$1.50 Folded **\$2.50** Rolled

Managing White-tails in Louisiana \$5.00

A guide for landowners, hunting clubs and individuals.



Traveling Outdoors

Shopper's Tote



Roomy tote bag for all occasions. Three front pockets for small items. Embroidered with *Sportsman's Paradise*. (14" x 16" x 7")
Black/Forest Green
\$20



Canvas Tote Bags

Perfect for travel, shopping, school or hobbies. Embroidered with *Sportsman's Paradise* logo. (16"x12"x5") White with navy or hunter green trim.
\$14



Travel Tote

Deluxe travel tote with multiple zipper pockets, u-shaped zipper opening for easy loading. Embroidered with *Sportsman's Paradise*. (20" x 12" x 11") Black/Black
\$35



Featherlight Pocket Knife

Stainless steel pocket knife perfect for any occasion. Laser etched with *Sportsman's Paradise*. Locking clip point blade. Closed: 3 inches. Weight: 2.2 oz.
\$28

Canvas Backpack

Perfect for school, hiking, fishing or hunting. Padded shoulder straps with a drawstring closure. Embroidered with *Sportsman Paradise* logo.
\$25



The Explorer

Weighing just 11 ounces perfect for hunting, hiking, and photography. Adjustable gun mount, camera mount, comfort foam grip, safety wrist strap and adjustable shoulder strap. Adjusting telescoping tubes with rubber tip for hard-surface use.
\$39.95



Blue Moon Pre-soaked Wood Chips

Six pack cans in Bay Wood, Hickory, Oak, Pecan, Wild Cherry and Special Blend ready to turn your backyard grill into a smokehouse.
\$10/six pack



Insulated Sport Bottle

Big 32 ounces. \$4.50
\$3.75 each (4 or more)

Travel Mugs

16 ounces. \$4.50
\$3.75 each (4 or more)

Ironstone Coffee Mugs

12 ounces. \$5.50
\$5.00 each (4 or more)



Outdoor Supplies



Flexi-Flask

The Flexi-Flask can be frozen, boiled, rolled or folded. Made with electronically welded seams with a push-pull cap and plastic laminate with a durable neoprene cover. Great for ball games, camping, hiking or just hanging out. Keeps 20 ounces of any beverage hot or cold. Colors: Forest Green, Mossy Oak Camo, Woodland Camo.

Forest Green **\$19.95**
 Mossy Oak & Woodland Camo **\$21.95** (each)
 Order all three designs **\$60.00**

Pocket Chain saw



The ultimate quick-cutting, portable, compact hand chain saw. High strength, heat-treated, rust resistant steel. Chain measures 28-inches long. Can be operated by one or two persons. **\$17.25**

Kitchen & Utility Shears

From kitchen to shop, these shears offer features you won't find anywhere else. Their design includes a special notch that grips and cuts through bones and a serrated blade. A nutcracker, jar opener, screwdriver, lid lifter and bottle opener are also included. The super sharp blades quickly disconnect for easy cleaning. **\$34.95**



Blastmatch Fire Starter System

Spring loaded rare earth flint bar with embedded tungsten carbide striker in a patented one handed system. A practical, multi-purpose outdoor tool. Use it around camp or home. Use it carefully as an emergency light source or signal. **\$15.95**

Wetfire

Fire Starting Tinder

Water resistant cubes will light easily in most wet, windy or cold conditions. For use with BLAST-MATCH. Use it around camp or at home. **\$6.00**



Blastmatch & Wetfire **\$20.50**



Country Cousin Knives

This three inch stainless steel blade pocket knife is ideal for the hunter or angler but versatile enough for everyday use too. Black or yellow. Closed length: 3 1/2 inches. **\$22**

Mountain House Freeze Dried Foods

Developed by an industry leader in freeze drying technology, Mountain House offers the best in emergency foods. Great for storing at the camp or weather emergencies. Great tasting, shelf stable for years, lightweight and compact. Convenient preparation pouch included. Available in 13-ounce single servings.



Hearty Beef Stew	\$4.50
Lasagna (w/meat)	\$4.50
Pasta Primavera (vegetarian)	\$4.50
Rice & Chicken	\$4.50
Spaghetti (w/meat)	\$3.50
Noodles & Beef Stroganoff	\$4.50
Sweet & Sour Pork/rice	\$5.50
Turkey Tetrazzini	\$4.50
Wild rice & Mushroom pilaf (vegetarian) (dble serve)	\$7.00

Gate Mouth Gear Bags

Designed specifically for smaller hunting, fishing and camping gear. Withstands rugged outdoor abuse better than standard duffel bags. Water resistant, 5 exterior pockets, interior elastic side pocket, adjustable shoulder strap, 600 denier polyester. Available in two sizes: Junior dimensions: 13"L X 9"W X 8"H, Medium dimensions: 17"L X 9"W X 12"H

Forest Green/Khaki	\$29.95 Jr.	\$44.95 Med.
Mossy Oak Camouflage	\$32.95 Jr.	\$48.95 Med.
1 junior & 1 medium Forest Green/Khaki	\$70.00	
1 junior & 1 medium Mossy Oak Camouflage	\$75.00	

Magna Fleece® Camo Backpacks

Constructed of an exclusive layered, laminated method for restrengthening fabrics. Backpacks are fully lined and include double stitched seams, large front zippered pocket, water bottle pocket (bottle included), front and side slash pockets and padded shoulder straps with quick release buckles. Mossy oak break-up pattern. **\$38**



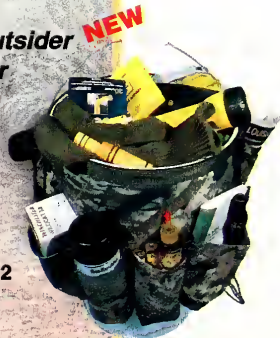
Magna Fleece® Camo Eagle Waist Pack

This carrying system allows hunters and hikers to keep what's needed handy. Made of soft, quiet fleece and water resistant, sports large rear pocket, two side drawstring pockets with sports bottles and extra pouches for ammo. **\$40 w/o suspenders**
\$47 with suspenders



Camo Huntin' Outsider Bucket Organizer

Fits any 5-7 gallon bucket. Features four open pockets, two flap pockets, 600 denier water-resistant fabric, mossy oak break-up pattern. **\$12**



NEW



The Wench - Double reed Mallard Call

Unique "ridges and ditches". Anti-stick feature, blows wet, fixed floating wedge, graphite parts, extra reeds and lanyard.

Instruction audio tape included. **\$27**



I'm a LOUISIANA Conservationist

Louisiana Conservationist Patch & Bumper Sticker \$1.00 per set

Crabmeat
Cheesecake with
Pecan Crust

CHEF
GUS
MARTIN

Palace
Cafe

June		August		1999-2000 sport and recreational gear licenses.		Pre-season Wood Duck banding begins.																																																																					
S	M	T	W	T	F	S	S	M	T	W	T	F	S																																																														
1	2	3	4	5	6	7	1	2	3	4	5	6	7	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31
INDEPENDENCE DAY Blue crabs congregate along barrier island beaches.		Alligators cease laying eggs.		Crabs in berry stage found along beaches.		NEW MOON		Good fishing at offshore artificial reef sites.		Shorebirds begun southern migration through the state.		FULL MOON		Gift subscriptions to Louisiana Conservationist are very affordable.		End of most Wood Duck and Wild Turkey nesting.		Purchase 1999-2000 sport and recreational gear licenses. Commercial King mackerel fishery reopens.		Pre-season Wood Duck banding begins.																																																							
4		5		6		7		8		9		10		11		12		13		14		15		16		17		18		19		20		21		22		23		24		25		26		27		28		29		30		31																					

July

1999



Sunday Monday Tuesday Wednesday Thursday Friday Saturday

Portobello
Louisiane

CHEF
JOE MAJOR

Joe's
"Dreyfus
Store"
Restaurant

Buy hunting licenses to avoid the rush.	1	2	3	4	5	6	7
Get interns and gigs ready for founders.	8	9	10	11	12	13	14
	15	16	17	18	19	20	21
	22	23	24	25	26	27	28
Keep all guns and ammunition stored out of children's reach.	29	30	31				

Continue fall wildlife planting work.

Large numbers of Ruby-throated Hummingbirds pass through Louisiana to Central America.

Begin scouting hunting areas and check nest-producing trees.

NEW MOON

Pigeon rattlesnakes give birth.

Peak fawning season in Areas I and 6.

Family groups of Swallow-tailed Kites soaring over Pearl, Atchafalaya and Sabine river basins.

FULL MOON
Best largemouth bass fishing at night at Toledo Bend.

Ball rattfish begin congregating near tidal passes.

Timber rattlesnakes give birth.

Blue-winged Teal congregating on Catahoula Lake.

September
S M T W T F S
1 2 3 4
5 6 7 8 9 10 11
12 13 14 15 16 17 18
19 20 21 22 23 24
25 26 27 28 29 30

July
S M T W T F S
1 2 3
4 5 6 7 8 9 10
11 12 13 14 15 16 17
18 19 20 21 22 23 24
25 26 27 28 29 30 31

August 1999

L o u i s i a n a C o h s e r v a t i o n i s t



	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	
Alligator Soup	August S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31	October S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31				First cool fronts initiate movement of flounder, roffish, sheepshead and black drum from nurseries to deep waters.	3	4
		Labor Day	Baby smooth softshell turtles feed in sloughs of rivers.		DMAP application deadline	NEW MOON Bone hunters should practice for opening day.	2	Rosh Hashanah
CHEF MARVIN TWEEDY	5 Timber rattlesnakes give birth.	6	7 Go night fishing for crappie.	8 Peak migration/staging of tree frogs in nurseries and rice fields.	9 White shrimp begin migration to the Gulf as water temperatures cool.	10 Box turtles foraging in hardwood forests.	11	
	12	13	14 Autumn Equinox Peak spawning for roffish.	15 Hedge cooters hark on south shore of Lake Pontchartrain.	16 Time to plant winter wheat and clover food plots.	17 FULL MOON Louisiana's National Hunting & Fishing Day	18	
Dakota Restaurant	19	20 Yom Kippur	21	22 Mussel season closes	23	24	25	
	26	27 Peregrine Falcons return from northern breeding grounds.	28 Last gopher tortoise eggs hatch.	29	30			

September 1999



Sunday Monday Tuesday Wednesday Thursday Friday Saturday

<p>September</p> <p>S M T W T F S</p> <p>1 2 3 4</p> <p>5 6 7 8 9 10 11</p> <p>12 13 14 15 16 17 18</p> <p>19 20 21 22 23 24 25</p> <p>26 27 28 29 30</p>	<p>November</p> <p>S M T W T F S</p> <p>1 2 3 4 5 6</p> <p>7 8 9 10 11 12 13</p> <p>14 15 16 17 18 19 20</p> <p>21 22 23 24 25 26 27</p> <p>28 29 30</p>
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<p>Bald Eagles return to Louisiana to nest.</p>	<p>Clean and repair bird feeders.</p>	<p>Gulf sturgeon migrate out of rivers to the gulf.</p>	<p>Begin flooding rice fields for waterfowl.</p>	<p>Acreage and commercial hunting preserve seasons open.</p>	<p>1</p>	<p>2</p>
<p>3</p>	<p>4</p>	<p>5</p>	<p>6</p>	<p>7</p>	<p>8</p>	<p>9</p>
<p>10</p>	<p>11</p>	<p>12</p>	<p>13</p>	<p>14</p>	<p>15</p>	<p>16</p>
<p>17</p>	<p>18</p>	<p>19</p>	<p>20</p>	<p>21</p>	<p>22</p>	<p>23</p>
<p>24</p>	<p>25</p>	<p>26</p>	<p>27</p>	<p>28</p>	<p>29</p>	<p>30</p>
<p>31</p>						

New Moon
White-fronted geese begin to arrive in southern rice fields.

Yellow Rails arrive this month in southeastern fields and marshes.

Neotropical birds move through the state.

Oysters begin to share glycogen and fat as water temperatures cool.

Peak time for spotted bass fishing in Florida Parish rivers.

Commercial mullet season opens.

Full Moon

Daylight Savings Time Ends
Halloween

Rabbit Sauce
Piquant

CHEF
ALEX
PATOUT

Alex
Patout's
Louisiana
Restaurant

October 1999

L o u i s i a n a S e c r e t a r i a t



	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Louisiana Nutria Hind Saddle with Mustard Sauce		1	2	3	4	5	6
		1	2	3	4	5	6
CHEF PHILIPPE PAROLA	7	8	9	10	11	12	13
	7	8	9	10	11	12	13
Bear Corners Restaurant & La. Culinary Institute	14	15	16	17	18	19	20
	14	15	16	17	18	19	20
	21	22	23	24	25	26	27
	21	22	23	24	25	26	27
	28	29	30				
	28	29	30				

Louisiana Nutria Hind Saddle with Mustard Sauce

CHEF PHILIPPE PAROLA

Bear Corners Restaurant & La. Culinary Institute

November

1999

October							December						
S	M	T	W	T	F	S	S	M	T	W	T	F	S
					1	2							
3	4	5	6	7	8	9	5	6	7	8	9	10	11
10	11	12	13	14	15	16	12	13	14	15	16	17	18
17	18	19	20	21	22	23	19	20	21	22	23	24	25
24	25	26	27	28	29	30	26	27	28	29	30	31	
						31							



Sunday Monday Tuesday Wednesday Thursday Friday Saturday

Speckled Belly
Goose and
Andouille File'
Gumbo

CHEF
JAMIE
SHANNON

Commander's
Palace

(Back Cover)
Turtle Soup

CHEF
DAMON
MANOLA

Dajonel's
Restaurant

November

S	M	T	W	T	F	S
1	2	3	4	5	6	
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30				

January

S	M	T	W	T	F	S
						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30	31					

12
Brown snakes move to hibernation sites.
Brown frogs of the cane wild coco orchid are evident in upland longleaf pine areas.

5
Garter snakes move to hibernation sites.
Canada Geese begin arriving in the southwest.

6
NEW MOON
Begin maintenance of Wood Duck boxes.

7
There's still time to stop with the Louisiana Conservationist.
Male salamanders begin gathering at ponds to breed.

8
Upland chorus frogs begin breeding.

9
Brown Pelicans begin nesting on Queen Bees island.

10
Mistletoe evident in deciduous hardwood trees.

11
Deer rut underway in Areas I and 6.
Christmas bird counts conducted nationwide.

13
FIRST DAY OF WINTER
Purchase 1999 commercial license early.

14
FULL MOON
Recycle Christmas trees for marsh management, wildlife cover piles or mulch.

15
CHRISTMAS EVE
NEW YEAR'S EVE
1999 Commercial license expires.

16
CHRISTMAS DAY

17
HANKKAP BEGINS

18
SHEEPSHEAD CATCHES INCREASE WITH LOW TIDAL CONDITIONS.

19
SHEEPSHEAD CATCHES INCREASE WITH LOW TIDAL CONDITIONS.

20
CHRISTMAS EVE
NEW YEAR'S EVE
1999 Commercial license expires.

21
CHRISTMAS DAY

22
HANKKAP BEGINS

23
SHEEPSHEAD CATCHES INCREASE WITH LOW TIDAL CONDITIONS.

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28
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29
SHEEPSHEAD CATCHES INCREASE WITH LOW TIDAL CONDITIONS.

30
SHEEPSHEAD CATCHES INCREASE WITH LOW TIDAL CONDITIONS.

31
SHEEPSHEAD CATCHES INCREASE WITH LOW TIDAL CONDITIONS.

4
SHEEPSHEAD CATCHES INCREASE WITH LOW TIDAL CONDITIONS.

1999

December

L O U I S I A N A C O H S E R V A T I O N I S T

Shrimp Marigny (Front Cover & June)

Chef Tom Weaver
Christian's Restaurant, New Orleans, La.

- 4 oz. butter
- 2 C. pearl onions, peeled and blanched
- 1 T. minced garlic
- 1 1/2 T. Creole seasoning
- 6 oz. brandy
- 3 oz green onions, sliced

Sauce:

- 3 T. flour
- 1 C. cold water
- 1 lb. butter, softened

Mix flour, lemon juice and water in a stainless steel saucepan. Whisk well. Heat on medium flame stirring constantly until thick. Add mustard and whip in butter slowly. Remove from heat and keep warm.

Heat butter in a large saute skillet on medium to high flame. Add shrimp. Cook about 2 minutes until pink. Add sundried tomatoes, mushrooms, pearl onions, garlic and creole seasoning. Cook until mushrooms are soft. Remove skillet from flame, add brandy and green onions (brandy might ignite at this point). Return to heat carefully (if the brandy did not ignite when added, it will now). Reduce liquid in skillet by approximately three-quarters and add sauce. Remove from heat as soon as sauce bubbles. Serves 6.

Oyster Pan Roast (January)

Chef Gus Martin
Palace Cafe, New Orleans, La.

- 1 pint heavy cream
- 1 T. butter
- 20 oysters, shucked
- 4 T. shallot, minced
- 1 T. rosemary, minced
- French bread - 4 pieces,
1 oz. each, cut on bias

In a 2 quart saucepan add butter and shallots and sweat. Add heavy cream, reduce to 8 ounces. In each of the 4 skillets, add 2 ounces cream and 5 oysters. Place each on the stove top and bring to a boil. Remove from heat. Sprinkle breadcrumbs and cheese over each oyster. Place sliced French bread in center of skillet and place back in oven for 3 to 5 minutes. Sprinkle with parsley. Serves 4

Redfish Courtbouillon (February)

Chef Troy Brocato
Prudhomme's Cajun Cafe, Carencro, La.

- 1/2 lb. unsalted butter
- 1 C. all purpose flour
- 1 - 6 oz. can tomato paste
- 1 C. sliced green onion
- 4 diced medium onions
- 2 bell peppers, med. diced
- 2 ribs celery, diced
- 1/2 C. minced parsley
- 5 minced garlic cloves

- 4 T. Prudhomme's Seafood Magic
- 3 bay leaves
- 2 lemons quartered
- 3/4 C. chardonnay (opt.)
- 1/4 tsp. cayenne pepper
- 1 T. worcestershire sauce
- 3-4 dashes hot pepper
- 1 - 6 to 8 lb. redfish,

Pecan Crusted Bass with Grapefruit Buerre Blanc (May)

Chef Michael J. Loupe
Casino Rouge, Baton Rouge, La.

- 4 bass filelets
- 2 C. seasoned bread crumbs
- 1 C. chopped pecans
- 2 eggs
- 1/4 C. milk
- Whole pecan halves (garnish)

Sauce:

- 2 C. pink grapefruit juice
- 1 medium onion, finely diced
- 4 cloves of garlic, minced
- 1/2 C. white wine

Mix eggs, milk, oil and lemon juice. Add fish and let sit for 10 minutes. Mix bread crumbs and pecans. Press into filets. Heat saute pan with oil and brown fillers on one side. Turn over and put in oven (in the same pan) at 375 degrees for 7 minutes.

Sauce: Combine all ingredients except butter. Reduce until it is almost a thick, syrupy consistency. On very low heat, whisk in butter in small amounts. Do not boil. Season to taste. Serves 4.

Crabmeat Cheesecake with Pecan Crust (July)

Chef Gus Martin
Palace Cafe, New Orleans, La.

Pecan Crust:

- 2 T. chopped shallots
- 4 oz. sliced mixed wild mushrooms
- 1 T. lemon juice
- 3 oz. Worcestershire sauce
- 1 oz. hot sauce
- 3 T. soft unsalted butter
- 24 crab claw fingers
- salt and pepper

- 1/2 small onion, finely diced
- 4 oz. crabmeat, no shells
- 8 oz. cream cheese,
room temperature
- 1/3 C. creole cottage cheese*
- 2 eggs
- salt and white pepper
- hot sauce

Filling:

- 1/2 small onion, finely diced
- 4 oz. crabmeat, no shells
- 8 oz. cream cheese,
room temperature
- 1/3 C. creole cottage cheese*
- 2 eggs
- salt and white pepper
- hot sauce

Transfer to a bowl. Add butter. Work the butter into the flour until you have pea size crumbs. Toss in the ice water, lifting the dough up with your fingers to evenly incorporate. The dough will remain fairly crumbly.

Starting with the sides, and then the bottom, press the dough into the tart pan. Bake in a 350 degree oven for about 20 minutes.

Filling: Cook the onion in a bit of butter over medium heat until translucent. Add the crabmeat and cook until just heated through. Set aside. In a mixer fitted with a paddle or by hand using a wooden spoon, blend the cream cheese until smooth. Add the creole cream cheese and the eggs

Nutria Hind Saddle with Mustard Sauce (November)

Chef Philippe Parola
Bear Corners Restaurant, Jackson, La.

- 2 hind saddle of nutria
- 2 T. Dijon mustard
- 1/3 C. chopped celery
- 1/3 C. chopped onion
- 2 T. vegetable oil

Place oil, celery, onions and carrots in a pan; set aside. Rub each hind saddle with 1 teaspoon Tony's Chachere's seasonings, 2 tablespoons Dijon mustard and 1 1/2 teaspoons rosemary. Place hind saddles on top of other ingredients in a pan. Place uncovered in a 350 degree oven for 15 minutes.

Remove from oven and add 1 cup white wine with water to the pan to the depth of 1/4 inch. Cover pan with plastic wrap, then cover again with aluminum foil. Place back into oven for 45 minutes to an hour. (Until well done.) Use drippings for sauce. Serves 6.

Rabbit Sauce Piquant (October)

Chef Alex Patout
Patout's Louisiana Restaurant, New Orleans, La.

- 3 rabbits
- 3 quarts water
- 3 medium yellow onions, chopped coarse
- 2 medium bell peppers, chopped coarse
- 1 T. salt
- 8-10 large tomatoes, peeled, seeded and chopped
- 2 C. chopped green onions
- 1/2 C. flour
- 2 C. chopped parsley
- 3/4 C. oil
- 3 C. medium roux
- 2 tsp. ground white pepper
- 2 tsp. ground black pepper
- 1 T. ground red pepper

Cut rabbit into pieces. In a small bowl, mix together salt and peppers. Season rabbit with about a third of this mixture and dredge it lightly in flour. Place the oil in a dutch oven or other large heavy pot and place over high heat. Add the rabbit and brown well. Remove.

If you haven't made your roux in advance, make it in the pot at this point adding oil to what remains in the pan to obtain the right amount. If your roux is already, made, add it to the pot. Get it good and hot. Remove the roux from the heat and stir in half each of the yellow onions and bell peppers. Let cool.

Add the tomatoes to the cooled roux mixture, place pot over medium - high heat and cook 30 minutes, stirring often. Stir in the water, remaining onions and bell peppers, the rest of the salt and pepper mixture and Tabasco sauce. Continue to cook over medium heat, 45 minutes to 1 hour, stirring often. Add the rabbit and let simmer 3

In a heavy sauce pot, melt butter over medium heat. Add flour to make roux, cook until golden brown. Add tomato paste and continue to stir until paste turns brown (4 minutes). Add onions, bell peppers and celery. Cook until vegetables start to wilt. Add all remaining ingredients except fish. Simmer for 30 minutes. Add diced fish. Simmer an additional 12 minutes. Remove and discard bay leaves and lemon. Add remaining stock to reach desired consistency. Serve over rice. Serves 2-4.

Chef Joe Major

Per serving:

Grilled Dove with Sour Cranberry Sauce (March)

Chef David Croussillac
Marinate doves in Italian dressing for a minimum of 4 hours. Wrap each dove with bacon. Season with cracked black pepper. Grill until done.

Sauce:

- 1/2 C. apple cider vinegar
- 1 tsp. butter
- 2 C. fresh or frozen whole cranberries

Melt butter. Add cranberries and cook, stirring constantly. When the cranberries begin to release their juice, add sugar and vinegar. Once the sauce is reduced by half, remove from heat. Spoon out about 1/4 cup onto a plate. Place the grilled doves on the sauce. Serve hot.

Boudin-stuffed Quail with Fig Sauce (April)

Bayona Restaurant, New Orleans, La.

- 1 T. butter or olive oil
- 1/2 small chopped onion
- 2 stalks celery, chopped
- 2 green onions, chopped
- 1 C. cooked rice
- 1 lb. pork boudin

Sauce:

- 2 shallots, chopped
- 1 C. dry white wine
- 3 C. rich chicken stock
- 2 T. fig preserves or
- 1/2 C. fresh chopped figs

Preheat oven to 375 degrees. Melt butter or olive oil in a small pan and sweat the onion, celery and green onions for 2-3 minutes. Let cool, then mix with rice in a bowl. Remove boudin from its casing and crumble into rice mixture. Add herbs and seasoning and mix thoroughly. Divide stuffing into 8 equal portions and stuff into quail. Rub each quail with a little butter and season with salt and pepper. When sauce is ready, roast quail for 12-15 minutes until golden brown and firm, but not dry.

Place shallots and wine in a small sauce pot and bring to a boil. Reduce heat and simmer until wine is reduced by at least half. Add stock, bring back to a boil and reduce to about 2 cups of liquid. Whisk in preserves, lemon, thyme, figs and vinegar and simmer for another 5 minutes or so. Whisk in butter and season to taste with salt and pepper and a squeeze of lemon if sauce is too sweet. Place 2 quail on each plate and nap with sauce. Garnish with fresh roasted figs and thyme sprigs. Serves 4.

Garnish: Sauté shallots until clear. Add mushrooms. Cook until wilted. Add lemon juice, worcestershire and hot sauce. Reduce by 3/4. Add heavy cream. Reduce by 1/2. Whisk in unsalted butter. In a separate pan, add crab fingers. Salt and pepper to taste and add reduction. Each slice of cheesecake gets 3 claws and 2 tablespoons of sauce.

* Note: equal parts plain yogurt and sour cream and hot sauce.

Portobello Louisiana (August)

Dreyfus Store, Fontboche, La.

- 1 oz. white wine
- 2 oz. clam juice or fish stock (optional)
- squeeze of lemon juice
- green onions, chopped
- parsley, chopped fine
- salt & pepper
- Tabasco
- Worcestershire sauce

Tempura batter:

- 1 egg yolk
- 2 C. ice water

Mix egg yolks, water and baking soda. Sift in flour. Mix well. Remove stem from mushroom. Dust in flour, dip in tempura batter, drain excess batter. Fry in oil at 350 degrees for 4-5 minutes. Drain on paper towels. Keep warm. Cook seafood (except lump crabmeat) in butter and green onions for 5 minutes. Add all other ingredients. Cook for 5 additional minutes. Adjust seasoning. Add lump crabmeat. Pour over mushroom cap. *Note:* additional seafood may be added with the fish.

Alligator Soup (September)

Dakota Restaurant, Covington, La.

- 1 onion diced
- 1 green pepper diced
- 2 ribs celery diced
- 2 T. minced garlic
- 3 Roma tomatoes diced
- 1 C. chopped spinach
- 1 C. sliced mushrooms
- 3 boiled eggs chopped
- 1 gallon chicken stock

Bring 1/2 gallon of water to a rapid boil and add alligator. Let boil 20 minutes, remove meat and cool. Place a 3 gallon pot over medium heat and add olive oil. Heat oil and add green peppers, celery, onion, garlic, tomato and mushrooms. Cook until onions are translucent. Add sherry, worcestershire and Tabasco. Cook 5 minutes. Add chicken stock and simmer. While soup is simmering, place alligator meat in a food processor and shred. Add alligator to soup and cook 10 minutes. Slowly begin to add brown roux until soup has reached a silky consistency. Remove from heat. Add spinach, eggs, fresh thyme, salt and pepper. Serves 10.

- 1 med. bunch celery, diced
- 4 bay leaves
- 1 T. file powder
- 2 qts. cold water or stock
- 1 skinless 3 pound goose
- 1 1/2 lbs. andouille
- salt and black pepper

Roast:

- 3/4 C. vegetable oil
- 1 C. sifted flour (1/4 C. used to sear goose)

Place oil in a dry pot over high heat. Heat oil to smoking point (about 5 minutes). While oil is heating cut goose into quarters. Season heavily with salt and pepper, dust with flour. Shake off excess. Sear meat in hot oil until golden brown. 1 minute on first side, 2 minutes on second side. Remove from heat. Set aside.

Let oil return to smoking point again. Slowly add sifted flour, stirring constantly until mixture is the color of chocolate, about 3 to 5 minutes. When roux has reached the desired color, add onions. Cook for 1 minute, add celery. Cook for 30 seconds, add bell peppers. Cook 1 minute. Add garlic, then all remaining seasonings except file powder. Add a touch of salt and black pepper. Slowly add water or stock, constantly stirring.

Add seared goose and sausage. Bring to a boil, stirring constantly and simmer 3-1/2 hours. (If using chicken, cook 2 1/2 hours.) Drain off excess fat. When meat falls off bones, remove bones from pot. Bring back to a boil, stirring in file. Stir vigorously to avoid clumping, until file is dissolved. Add salt and pepper to taste.

Finish with Louisiana style hot sauce. Serve over cooked white rice and garnish with a chiffonade of green onions. Serves 12.

Note: any other bird or birds can be used up to this weight including chicken. Alligator sausage may also be used instead of andouille.

Turtle Soup (Back cover)

Dajoniel's Restaurant, Baton Rouge, La.

- 1/2 C. sherry
- 9 hard boiled eggs
- 1 gallon turtle stock
- 1 tsp. leaf thyme
- salt and pepper

Roast:

- 1 C. flour

First put turtle meat in a pot with 1 onion, pinch of thyme and 1 rib of celery and fill with water just enough to cover the turtle meat. Boil for at least 1-1/2 hours tender meat.

While this is cooking, make the roux by mixing 1 cup oil and 1 cup flour. Cook until it's the color of peanut butter, stirring constantly. When roux is brown, add diced onion, bell peppers, celery, garlic and leaf thyme. Strain turtle meat putting the stock into the roux mixture. Stir this to blend together. Bring to a boil then let simmer for 1 hour. Take turtle meat and dice up. Add this to the soup. Season with salt and pepper. Add hard boiled eggs, and sherry. Cook for another 1/2 hour. Serves 6 - 8.





